

## **PRODUCT DATA SHEET**

SP03

dat 1929 CREMTINO AROSSTINO Dreparato aromatico per insaporire i tuoi piatti Con Aglio E PREZZEMOLO Heale per piatti di pesce SENZA Lattaso SENZA Lattaso	gluten-j lactose-	free free added moi	NA wit		AR	LIC	and	PARS	SLEY	
PRODUCT	AROMATIC FISH PREPARATION									
INGREDIENTS	Sea salt, garlic: 24.4%, parsley: 13.5%, <b>soy</b> and corn protein extract for stock, paprika, pepper, dehydrated vegetables in varying proportions ( <b>celery</b> , onion, carrot, tomato), corn seed oil.									
ALLERGENS (Reg. CE 1169/11 e succ.)	Soy - Celery									
INSTRUCTIONS	Clean the fish, grease with oil and sprinkle the inside and outside with AROSTINA. Wrap it well in aluminum foil and bake in the oven for 10-15 minutes, depending on the size.									
STORAGE	The product fears humidity and all sources of heat. It is essential to close the can well and use only dry tools. Store in a cool, dry place.									
SHELF LIFE	3 years									
AVERAGE NUTRITIONAL PROFILE (*)	Carbohy - of whic Fiber: Proteins: Salt:	h sugars:		and subi	1,6 0,26 19 3 9,3 10 51			kJ / kcal g g g g g g the ingredients		
AVERAGE PHYSICO-CHEMICAL	* The values given in this sheet are indicative and subject to the natural variability of the ingredients.      Humidity:     3,8 g									
PARAMETERS (100g) AVERAGE MICROBIOLOGICAL	Ashes: Total mesophilic charge: S. aureus: Salmonella Spp: Bacillus cereus: Clostridium perfringens:					5,0     g       56     g       <100.000     ufc in 1g       <100     ufc in 1g       Assente     in 25g       <1.000     ufc in 1g       <100     ufc in 1g				
AFLATOXINE HEAVY METAL IONISING TREATMENTS		The suppliers of the raw materials used for the production of this product certify compliance with the limits set by the Regulations for Pesticides, Aflatoxins, Heavy Metals and have not undergone ionizing treatments.								
GMO		Suppliers of the raw materials used for the production of this product certify that they do not contain genetically modified ingredients and comply with the relevant regulations.								
PACKAGING		Our suppliers' declarations certify that the packaging used complies with the regulations currently in force for materials in contact with food.								
	Pack weight	ltem Code	EAN Code	Kg/ box	Qty/ box	Box/ row	Box/ EPAL	Unit size (LxPxA)mm	BOX Size (LxPxA) mm	
PALLET FEATURES	Bar. 120g Bar.	BAC150	8006755201046	0,72	6	40	520	57×57×97	123×178×104	
	700g	BAC700	8006755010044	8,4	12	6	36	105x105x153	420X320X175	

Ingredients, processing techniques or packaging may vary at any time depending on production needs, the availability of various raw materials on the market or of the company's internal choices. Legislative changes may cause the above to lapse. Bauer reserves the right to make any changes without prior notice.